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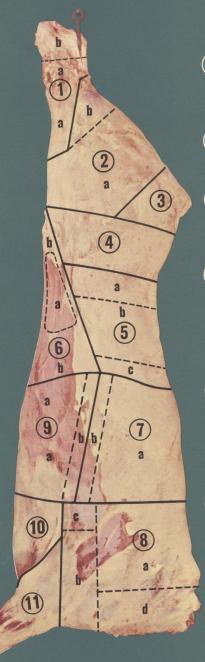


BEEF CHART

Wholesale and Retail Cuts

Numerals in circles Orefer to wholesale cuts and major subdivisions of such cuts. Letters refer to retail cuts.

- 1 HIND SHANK
 a. Soup bones
 b. Hock
- (6) FLANK
 - a. Flank steak
 - b. Stew or ground beef
- 9 PLATE
 - a. Stew, ground beef,or boned and rolledpot roasts
 - b. Short ribs
- 10 BRISKET
 Stew or boned and rolled pot roasts
- 1) FORE SHANK
 Soup bones or
 ground beef



- 2 ROUND
 - a. Round steaks or roasts b. Pot roast
- 3 RUMP
 Roasts or steaks
- 4 LOIN END Sirloin steaks or roasts
- (5) SHORT LOIN
 - a. Porterhouse steaks
 - b. T-bone steaks
 - c. Club or Delmonico steaks
- 7 RIB
 - a. Rib roasts or steaks
 - b. Short ribs
- (8) CHUCK
 - a. Chuck rib roasts or steaks
 - b. Arm pot roasts or steaks
 - c. Corner piece
 - d. Stew or ground beef

YIELDS OF WHOLESALE CUTS AND SUBDIVISIONS Percentage of Carcass Weight

- 1 to 6 HINDQUARTER 48.0% |
- 1 to 3 Round and Rump . 24.0%
 - 1 Hind shank . 4.0%
 - ② Buttock . . . 15.5
- Rump.... 4.54 and 5 Full loin inc. suet. 20.5
 - 4 Loin end . . . 8.0
 - (5) Short loin . . 9.0 Kidney knob . 3.5
 - (6) Flank........ 3.5

- ⑦ to (12) FOREQUARTER . . 52.0%
 - 7 Rib 9.5%
 - **8** Chuck 24.5
 - Plate 8.0
 - 10 Brisket . . . 6.0
 - (11) Fore shank . 4.0

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Livestock Branch

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